

Indiana State Department of Health

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 005043	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____ B. WING: _____	(X3) DATE SURVEY COMPLETED 04/06/2015
NAME OF PROVIDER OR SUPPLIER ST JOSEPH HOSPITAL		STREET ADDRESS, CITY, STATE, ZIP CODE 700 BROADWAY FORT WAYNE, IN 46802		
(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFICIENCIES (EACH DEFICIENCY MUST BE PRECEDED BY FULL REGULATORY OR LSC IDENTIFYING INFORMATION)	ID PREFIX TAG	PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRIATE DEFICIENCY)	(X5) COMPLETE DATE
S 000	INITIAL COMMENTS This is a State hospital complaint investigation. Date of Survey: 04/06/2015 Facility Number: 005043 Complaint # IN00162983 Substantiated, State deficiencies related to the allegations are cited. QA: cjl 04/28/15	S 000		
S 610	410 IAC 15-1.5-2 INFECTION CONTROL 410 IAC 15-1.5-2(f)(3)(D)(x) (f) The hospital shall establish an infection control committee to monitor and guide the infection control program in the facility as follows: (3) The infection control committee responsibilities shall include, but not be limited to, the following: (D) Reviewing and recommending changes in procedures, policies, and programs which are pertinent to infection control. These include, but are not limited to, the following: (x) A program of food preparation and storage for all personnel involved in food handling which includes, but is not limited to, the following: (AA) Storage of employee food in patient refrigerators. (BB) Medications in nutrition	S 610		5/26/15

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LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE

TITLE

(X6) DATE

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S 610	<p>Continued From page 1</p> <p>refrigerators.</p> <p>(CC) Refrigerator and freezer temperature monitoring.</p> <p>This RULE is not met as evidenced by: Based on documentation review, staff interview, and observation, the hospital failed to ensure the food that was used for a catering event was safe to be served again to patients or customers.</p> <p>Findings included:</p> <p>1. Preventing Contamination of Food Bars (last reviewed 3/24/2013) indicated all exposed food shall be under sneeze guards. The foodservice employees shall continually monitor food containers to ensure that utensils are stored on a clean and sanitized surface or in the containers with the handles out of the food. The foodservice employees shall continually monitor the food bar to ensure customers are not: touching food with their bare hands; coughing, spitting, or sneezing on the food; placing foreign objects in the food; using the same plate for subsequent trips.</p> <p>2. At 11:55 AM on 4/6/2015, staff member #4 (Executive Chef) indicated early in the morning of the 6th, Cous Cous salad was thrown together for a catering event for Administration. The staff member confirmed catering location was not monitored by foodservice staff nor was there any sneeze guards used for the event to prevent the possibility of contamination. The items were displayed on banquet tables and were not temperature controlled. After the catering event,</p>	S 610		

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S 610	Continued From page 2 the food was brought back to the kitchen, wrapped, date marked with three days. The Cous Cous will be used for another meal. Staff member #4 indicated temperatures were not taken throughout the catering event to ensure there was no temperature abuse before it would be served again. 3. At 11:55 AM, a walk-in cooler was inspected. A covered upright cart was observed with two white oblong ceramic bowls with Cous Cous salad in both containers. The bowls were observed with plastic wrap covering the salad with date marking of "4/6 - 4/9". One of the two bowls was observed half empty from the catering event.	S 610		
S1118	410 IAC 15-1.5-8 PHYSICAL PLANT 410 IAC 15-1.5-8 (b)(2) (b) The condition of the physical plant and the overall hospital environment shall be developed and maintained in such a manner that the safety and well-being of patients are assured as follows: (2) No condition shall be created or maintained which may result in a hazard to patients, public, or employees. This RULE is not met as evidenced by: Based on documentation review, staff interview, and observation, the hospital failed to maintain the hospital environment and equipment in such a manner that the safety and well-being of patients, visitors, and/or staff are assured in two (2)	S1118		5/26/15

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S1118	<p>Continued From page 3</p> <p>instances: cafeteria drink station; kitchen deep fryer station.</p> <p>Findings included:</p> <ol style="list-style-type: none"> 1. Infection Prevention and Control Nutritional Services policy (last revised 9/1/14) indicated the floors shall be kept clean as often as needed to eliminate harborage conditions. 2. At 11:30 AM, the deep fryers were observed heavily caked with soil residue on the control panels. It was also heavily soiled on the exterior surfaces of the double deep fryers. The floor surface behind the two deep fryers was observed with caked on blackish soil residue. The excessive grime and filth on and around the deep fry station can contribute to the possibility of cross contamination. 3. At 12:20 PM, the drink station was inspected. The drink station counter was approximately two feet in front of the wall. Between the wall and the counter was the tubing and plastic piping to the equipment located on the drink station counter. The floor between the wall and the drink counter was observed heavily soiled with syrup, dirt, trash, loose cups, and other soil residue. 4. At 12:25 PM on 4/6/2015, staff member #4 (Executive Chef) indicated the floor surface behind the drink station has not been cleaned in a long time. The staff member indicated he/she does not have any documented evidence of when the last time the floor behind the drink station was cleaned. 	S1118		